low box about three feet square, filled with earth. In its center are set on end three long stones in a triangular position, which hold the clay cooking pot over the fire beneath. Fire is obtained by striking flint with steel and kindling tinder with the spark; or by rubbing two bamboo sticks together. There are also a round-bottomed iron frying pan and various paddles and ladles. Above the stove is a drying rack, and against the end wall are secured shelves which hold the old Chinese plates and other articles and materials. This end of the room is used for the kitchen, sometimes as the dining room, and as a general work shop. Woven sleeping mats are used, and there are chests for the securing of precious articles. Light from the fire furnishes illumination at night.

There should also be several lovely old ancestral Chinese jars, *gasi*, probably of the Ming dynasty period. In these is kept the *basi*, a pleasant wine made from the juice of the sugar cane. These ancient Chinese jars are much prized by the people. They have a typical shape, and range in size from one to three feet in height. Some of them have dragons and other figures embossed on them. Others have pictures of Chinese scenes and conventional patterns: this being especially true of the white jars with blue designs. They are glazed; some in lovely shapes of brown, yellow and blue. The people have quite a lore about them. There are a number of different varieties and different qualities in each variety. The *dordori* stands first; next is the *garadogod*. Some of the others are the *dinalasan*, *banaag*, *kindi-ingan*, *binilibil*, *boddi* and *sarang*. Much of the wealth of the Apayaos is held in these jars, together with the beads.